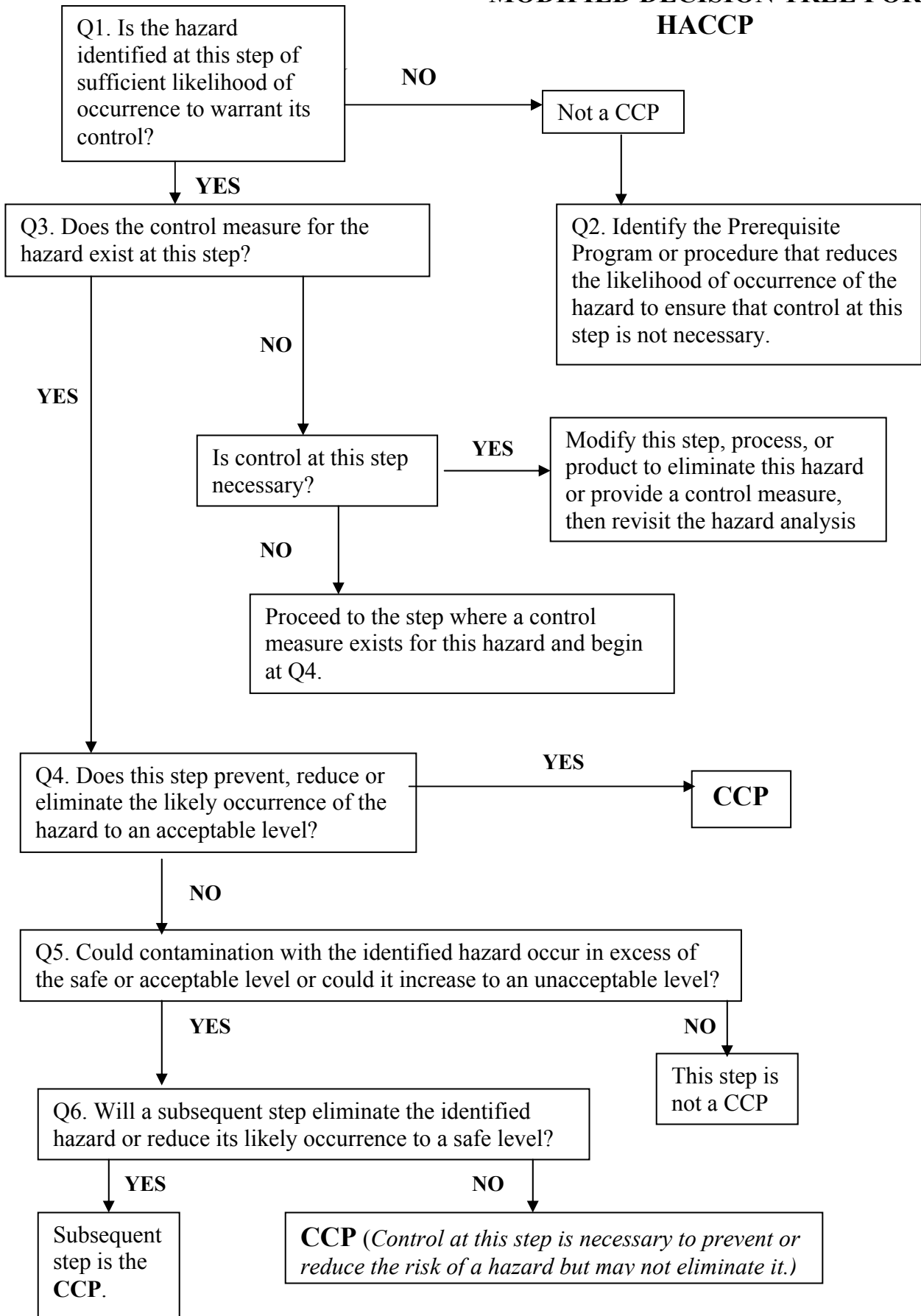


## MODIFIED DECISION TREE FOR HACCP











# HACCP PLAN SUMMARY TABLE

Product Name: \_\_\_\_\_

(1) Critical Control Point (CCP)	(2) Hazards	(3) Critical Limits for each Critical Control Point	(4) (5) (6) (7) Monitoring				(8) Corrective Action(s)	(9) Verification	(10) Records
			(4) What	(5) How	(6) Frequency	(7) Who			

Product Description: \_\_\_\_\_

Firm Name: \_\_\_\_\_ Firm Address: \_\_\_\_\_

Method of Storage & Distribution: \_\_\_\_\_

Intended Use & Consumer: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Plant Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City, State, Zip Code: \_\_\_\_\_

<b>Product Description Form</b>	
<i>Formal Product Name:</i>	
<i>Food Safety Characteristics:</i> i.e. pH, water activity, etc.	
<i>Packaging Used:</i>	
<i>Ingredients:</i>	
<i>Labeling Requirements:</i>	
<i>Storage and Distribution:</i>	
<i>Intended Consumers:</i>	
<i>Intended Use:</i>	
<i>Shelf Life:</i>	

Approved by: \_\_\_\_\_

Date: \_\_\_\_\_

# HACCP PLAN SUMMARY TABLE

Product Name: \_\_\_\_\_

(1) Critical Control Point (CCP)	(2) Hazards	(3) Critical Limits For each Critical Control Point	(4) (5) (6) (7) Monitoring				(8) Corrective Action(s)	(9) Verification	(10) Records
			What	How	Frequency	Who			
Pasteurization (Properly functioning HTST without a magnetic flow meter system)	<b>B</b> - Vegetative Pathogens	The temperature, as measured at the exit of the extended holding tube, must be at a minimum of 161°F.	Temperature (°F)	Check and sign-off on temperature recording charts.	Monitoring is done by operator every 2 hours and after each product run.	Pasteurizer / Operator	Manually divert flow of product. Isolate the affected product. Request evaluation by QA. Disposition the product. Document actions.	1. Cut in - Cut out performed. 2. Indicating vs recording thermometer comparison 3. Pressure diff. checks 4. Supervisory review and sign-off on recording charts. 5. Equipment calibration. 6. Seal checks	Temperature recording charts Corrective action records. CCP verification records. Equipment calibration records.
Pasteurization (Properly functioning HTST with a magnetic flow meter system)	<b>B</b> - Vegetative Pathogens	The temperature as measured at the exit of the extended holding tube, must be at a minimum of 161°F.  The flow rate through the holding tube must meet the following criteria:  Low Flow ____gpm High Flow ____gpm	Temperature (°F)  Flow Rate between low flow set point and high flow set point (gpm)	Check and sign-off on temperature and flow recording charts.	Monitoring is done by the operator after every 2 hours and after each product run.	Pasteurizer / Operator	Manually divert flow of product. Isolate the affected product. Request evaluation by QA. Disposition the product. Document actions.	1. Cut in - Cut out performed. 2. Indicating vs recording thermometer comparison 3. Pressure diff. checks 4. Supervisory review and sign-off on recording charts. 5. Equipment calibration. 6. Seal checks.	Temperature recording charts Product flow charts Corrective action records. CCP verification records. Equipment calibration records.
Vat Pasteurization (with continuous agitation)	<b>B</b> - Vegetative Pathogens	The temperature as measured by the air space indicating thermometer must be at a minimum of 145°F.  The holding time must be a minimum of 30 minutes.  The air space thermometer must indicate a minimum of 150°F.	Temperature (°F)  Time (Min)  Time (Min)	Check and sign-off on recording charts.  Record both air space and indicating thermometer temperatures.	Thermometer checks done at beginning and end of holding time.  Annotate the batch information for each batch on the recording chart.	Pasteurizer / Operator	Continue pasteurization until time / temperature criteria are met.  If more than two hours has elapsed isolate the product and contact QA.  Disposition the product.  Document actions.	1. Indicating vs recording thermometer comparison. 2. Supervisory review and sign-off on recording charts. 3. Equipment calibration. Calibration of thermometers. 4. Time calibration of chart controller. 5. Seal checks.	Temperature charts Corrective action records. CCP verification records. Equipment calibration records.

Product Description: \_\_\_\_\_

Firm Name: \_\_\_\_\_ Firm Address: \_\_\_\_\_

Method of Storage & Distribution: \_\_\_\_\_

Intended Use & Consumer: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_





# Prerequisite Work Sheet

Name of Prerequisite Program: \_\_\_\_\_

1. Purpose (one to two sentences)	
2. Procedure - brief description	
3. What is Monitored	
4. Records documenting monitoring a. Who is responsible for records?	
5. Corrections-brief description when purpose not met	

Name of drafter: \_\_\_\_\_

Date of Document \_\_\_\_\_



# Plant HACCP Team

Team Member Name	Title	Experience and Education	Comments

Date of Document \_\_\_\_\_





--	--	--	--	--